

ICEBOX CAKE TIPS

Sarah Gish – Kansas City Star
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- Icebox cakes are best made a day in advance, but they don't last long after you cut into them. Most should be eaten within two to three days.
- Never layer a pudding based icebox cake with cookies because the cookies will get mushy. "Cookies go with whipped cream" and pudding goes with graham crackers or ladyfingers.
- Decorate the icebox cake right before serving or the toppings (banana slices, chocolate chunks, etc.) might sink into the soft top and make the dessert look droopy.
- While it's possible to stabilize whipped cream and store it in the fridge, freshly whipped cream makes for the best icebox cakes.
- To make individual icebox cakes, layer the ingredients in a mason jar, chill, then serve the jarred desserts in a bucket of ice at a party or picnic.
- For recipe's that require a springform pan, remove the outer ring just before serving. Don't use a springform pan to contain icebox cakes with runny pudding and caramel layers. The structure could collapse.